

Just a Pinch

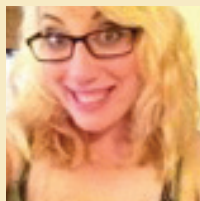


Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

More Ooey Gooley Mac & Cheese Please!

"There are never any leftovers when I make this dish!"



Samantha Jacobs
Manchester, NH
(Pop. 109,565)

What could be better after a long day than a huge bowl of mac & cheese? And Samantha Jacobs's Ooey Gooley Mac & Cheese recipe will have your family asking for more. I always say that the more cheese you can fit in your mac & cheese, the better! I love that she mentions you can make this in a crock pot too—a perfect recipe for a busy weekend.

See step-by-step photos of Samantha's recipe plus thousands more from home cooks nationwide at:

www.justapinch.com/macandcheese

You'll also find a meal planner, coupons and chances to win! Enjoy and remember, use "just a pinch"...

-Janet

Ooey Gooley Mac and Cheese



What You Need

- 1 box elbow macaroni, 1 lb
- 2 can(s) 10.75 oz each, cheddar cheese soup
- 2 can(s) 12 oz each, evaporated milk
- 1 1/4 stick butter
- 1 tsp each of salt and pepper
- 2 c extra sharp cheddar cheese, shredded
- 2 c sharp cheddar cheese, shredded
- 2 c pepperjack cheese, shredded

Directions

- Preheat oven to 350.

- Cook pasta according to pasta directions just until done. (You don't want it mushy, because it will absorb a little of the cheesy liquid in the oven.)
- Combine soup, evaporated milk, butter, salt, and pepper in a large microwavable bowl. Cover with plastic wrap, leaving a small vent, and cook for 6-7 minutes until the butter is melted and the mixture is warm-to-hot throughout. (If making a half batch, 4 minutes

in the microwave should do it).

- Add to cooked pasta.
- Add cheeses one at a time, stirring constantly until everything is melted and incorporated.
- Bake for 40-45 min.
- If desired, place baking dish under the broiler for an extra 4 min. to crisp up the top.
- **FOR CROCK POT:** Follow directions 1-5, leave your crock pot on low and cook for 4 hours.

Submitted by: **Samantha Jacobs, Manchester, NH (Pop. 109,565)**

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